

STATEMENT OF THE CLAIMS

1. (currently amended) A method for ~~the industrialized baking of dual component bakery products (24), which products comprise a product comprising:~~

~~providing an uncooked product including an envelope[[],] and a filling, said envelope at least substantially made of dough, and a filling, in which method the envelope is baked and the filling is cooked until done, characterized in that the method as applied;~~

~~subsequent to providing the uncooked product comprises two steps, i.e. first, heating (20) of the filling by means of electromagnetic waves so as to initiate a cooking process[[],]; and subsequently~~

~~subsequent to said heating, baking of the envelope in a heat transfer oven (40).~~

2. (currently amended) A method as claimed in claim 1, wherein:

~~the dough is subjected to a rising process, characterized in that the rising of the dough of also takes place through a treatment with electromagnetic waves.~~

3. (currently amended) A method as claimed in claim 2, ~~characterized in that the rising of the dough of the dual component bakery product takes place in the same process step in which the filing is heated by electromagnetic waves so as to initiate a cooked state~~ wherein:

~~the rising process of the dough takes place concurrently with the heating of the filling by electromagnetic waves.~~

4. (currently amended) A method as claimed in claim 1, ~~implemented wherein:~~

~~the operations are realized as a semi-continuous process.~~

5. (currently amended) A method as claimed in claim 1, ~~implemented wherein:~~

~~the operations are realized as a continuous process.~~

6. (currently amended) A method as claimed in claim 1, wherein:

~~the first step heating takes less than 3½ minutes.~~

7. (currently amended) A method as claimed in claim 1, ~~characterized in that~~ wherein:
~~the first step heating~~ takes at least 3 minutes.
8. (currently amended) A method as claimed in claim 1, ~~wherein further comprising:~~
~~the bakery products are transported~~ ~~transporting product~~ from an electromagnetic wave oven to a heat-transfer oven (26).
9. (currently amended) A method as claimed in claim 1, wherein:
~~the heating said first step~~ is carried out serially, and ~~the baking said second step~~ is carried out ~~in parallel~~ after rearrangement of ~~bakery~~ products ~~employing~~ in a series-to-parallel conversion.
10. (currently amended) A method as claimed in ~~claim 1 any preceding claim~~, wherein:
~~the filling comprises~~ a meat product ~~is chosen as the filling~~.
11. (currently amended) A method as claimed in claim 1, wherein:
~~during the heating, the humidity of the atmosphere surrounding the product is maintained at a high level~~ ~~the humidity of the atmosphere in which the dual component bakery products are present is kept high during the treatment with electromagnetic waves~~.
12. (currently amended) A ~~dual component~~ bakery product ~~comprising:~~
~~an envelope and a filling, said envelope at least substantially made of dough;~~
~~wherein the filling is heated by means of electromagnetic waves so as to initiate a cooking process, and the envelope is baked in a heat transfer oven subsequent to the heating baked in an industrial process by means of the method as claimed in claim 1.~~
13. (currently amended) A ~~dual component~~ bakery product as claimed in claim 12, wherein:
the filling comprises a meat product.

14. A system for baking product comprising:

a first oven for heating an uncooked product including an envelope and a filling,
said envelope at least substantially made of dough, said first oven heating the filling by
means of electromagnetic waves so as to initiate a cooking state; and

a second oven for baking the envelope by means of heat transfer An installation-
suitable for carrying out the method for the industrialized baking of dual-component-
bakery products (24) comprising an envelope, at least substantially made of dough, and a-
filling, wherein said envelope is baked and the filling is cooked until done as claimed in-
claim 1, characterized in that the installation comprises a first oven (20) for heating the-
filling by means of electromagnetic waves so as to initiate a cooking state, and a heat-
transfer oven (40) connected thereto for baking the envelope by means of heat transfer.

15. A system as claimed in claim 14, further comprising:

transport means for transporting the product from said first oven to said second
oven An installation as claimed in claim 14, wherein the first oven and the heat transfer-
oven are interconnected by means of a transport device (26,40).

16. A system as claimed in claim 15, wherein:

said transport means An installation as claimed in claim 15, wherein the transport-
device (26,40) comprises a series-to-parallel converter.